



DAILY MENU

SATURDAY, 8 DECEMBER 2018

A selection of delicious lunch & dinner options. Using only the freshest, seasonal ingredients, these meals are created daily by our in-house chefs.

LUNCH

11:30 AM - 2:30 PM

Slow Roasted Beef Brisket Roll <small>NF</small>	with coleslaw & red wine gravy
Chicken Jalfrezi Curry <small>GF NF</small>	with saffron basmati rice
Pulled Pork Steamed Bao <small>DF</small>	with Asian slaw & sticky soy sauce
Chicken Stir Fry <small>DF</small>	with hokkien noodles, fresh coriander & cashew nuts
Penne Pasta <small>V</small>	with broccoli, spinach, red pesto & pine nuts

DINNER

4:00 PM - 7.30 PM

Slow Roasted Pork Shoulder <small>NF</small>	with mashed sweet potato & honey glazed carrots
Pork Kasundi Curry <small>GF NF</small>	with fragrant basmati rice
Tandoori Chicken Thigh	with turmeric, kale, sprouts, cauliflower & caramelized onion salad
Chicken & Chorizo Paella <small>GF NF</small>	with peas, corn, capsicum & smoked paprika
Orecchiette Pasta <small>V</small>	with vegetable ratatouille, fresh basil & shaved Parmesan
Baked Apple & Castard Tarlets	with vanilla whipped cream

GF - Gluten Free

DF - Dairy Free

NF - Nut Free

V - Vegetarian